

## TO START

ROASTED MACADAMIA NUTS	4.5
SICILIAN OLIVES	4.5

## SMALL PLATES

GREEN PEA ARANCINI(v) w/ truffle mayo & lancashire cheddar cheese	7.5
WELSH LOBSTER ROLL w/ pickled cucumber, butter lettuce, crustacean mayonnaise & brioche	9.5
(ITA) PAIR WITH - GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO	10
PRAWN TOAST w/ black & white sesame & prawn cocktail sauce	9.5
(FRA) PAIR WITH - PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE	9.5
ISLE OF WIGHT TOMATO SALAD(v) w/ charred bull's horn peppers, stracciatella, fried saltbush & green olive focaccia	9.5
(NZ) PAIR WITH - WANDERLUST SAUVIGNON BLANC	8.5
QUEEN VICTORIA MARKET PLATTER(v) w/ sweetcorn hummus & summer vegetables	10.5
PICKLED MUSSELS w/ aioli & housemade crisps	9.5
TOMATO GAZPACHO w/ avocado, chilli, smoked sour cream & salmon roe	8
(ITA) PAIR WITH - GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO	10

## LARGE PLATES

MUSSEL SPAGHETTINI w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga	17.95
(AUS) PAIR WITH - SAUVIGNON SEMILLON, MADFISH	9
GOATS CHEESE RAVIOLI(v) w/ green asparagus, english peas, hazelnut & truffle pesto	17.5
ROASTED RUMP OF LAMB w/ miso aubergine, macadamia, fried saltbush & nashi pear	21.5
CLAY OVEN ROASTED SPATCHCOCK w/ summer squash, courgette, smoked almond & chimichurri	20.5
(NZ) PAIR WITH - WANDERLUST SAUVIGNON BLANC	8.5
PAN ROASTED SOLE fennel, brown shrimp, parsley, capers & lemon butter	22
(SA) PAIR WITH - CHARDONNAY, FRAM	9.5
BBQ PRAWN CAESAR SALAD w/ baby gem, dill aioli, crisp hen's egg, pancetta & parmesan	17.5
(FRA) PAIR WITH - PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE	9.5
CHOPPED SALAD w/ sweetcorn hummus, baby gem, baby cucumber, green beans, spicy fried chickpeas, radish, pickled red onion, cottage cheese & poached egg	16.5
- add chicken	4
PEANUT BUTTER TOFU SALAD (v) w/ avocado, cucumber, tomato, coconut cream, green nahm jim, chilli & fried shallots	16.5
- add poached egg	1.5
KOREAN FRIED CHICKEN BURGER w/ gochujang, wombok kimchi & fries	16.5

OUR BEEF  
IS  
-ABERDEEN ANGUS-  
40 DAY DRY AGED  
IN OUR SALT CAVEAU

FROM THE ROBATA GRILL

PIZZA

KEW EVENING MNEU

	HOUSE-GROUND CHUCK STEAK BURGER w/ gruyère, tomato, lettuce, pickle, house salad & fries	16.5	CALZONE (v)	7
(AUS)	PAIR WITH - HANWOOD CABERNET SAUVIGNON, McWILLIAMS	6.5	MARGHERITA (v)	8.5
	SCOTCH FILLET 200G	19.5	SPICY ITALIAN LAMB SAUSAGE	14.5
	BONE IN RIB-EYE 400G	29.5	w/ cime di rapa, stracciatella, fresh chilli & tomato	
(FRA)	PAIR WITH - CHATEAU PINERIAIE, MALBEC	8.5	ARTICHOKE & NEW POTATO (v)	13.5
	FILLET 250G	23.5	w/ stracciatella, confit garlic & truffle	
	T-BONE 1KG (TO SHARE)	60	"AUSSIE"	13.5
	HAMPSHIRE DUROC CROSS PORK CHOP w/ pickled apple, watercress, mustard fruit, sage & grain mustard	18.5	w/ ham, pineapple, egg & tomato	
(AUS)	PAIR WITH - THE MIXED THING, CABERNET FRANC	10	PEPPERONI & CHORIZO	12.5
	SAUCES	2.5	GRILLED EGGPLANT	13.5
	béarnaise / chimichurri		w/ smoked anchovy, stracciatella, oregano & tomato	

SIDES

	FRENCH FRIES W/ AIOLI	3.5
	POLENTA CHIPS W/ TRUFFLE MAYO	6.5
	'TROIS FOIS' COOKED DUCK FAT CHIPS	6.5
	HOUSE SALAD	3.5
	mixed leaves, lemon dressing, radish, salad onion & chives	
	GREEN BEANS	5
	w/ smoked anchovy butter	
	HAND CUT SLAW	4.5

(V) = Vegetarian

All menu prices include 20%  
government VAT

All service charges go directly  
to our staff

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guarantee any food is totally allergen-free. Please ask a member of  
our team for further information

Note:



**DESSERT MENU**

**DESSERTS**

TIRAMISU	7.2
baileys & white chocolate zabaglione & coffee	
(ITA) PASSITO DI NOTO, PLANETA	9.5
PAVLOVA	7.2
w/ strawberries, cream & passion fruit	
VANILLA RICE PUDDING	6.5
w/ strawberry parfait	
DARK CHOCOLATE PAVÉ	6.5
w/ salt & caramel	
(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG	5.5

**TAKE HOME**

ANZAC BISCUITS	2.5
/ bag of 5	/ 5.5
PEANUT BUTTER & CHOCOLATE CHIP COOKIE	2.5
/ bag of 5	/ 5
WHITE CHOCOLATE & CRANBERRY COOKIE	2.5
WHITE CHOCOLATE BLONDIE BITES	3
bag of 5	
CHOCOLATE & HAZELNUT BROWNIE BITES	3
bag of 5	

**CAKES**

CARROT CAKE	6.5
/ whole cake	40
RED VELVET	6.5
/ whole cake	40
NEW YORK BLUEBERRY CHEESECAKE	6.5
/ whole cake	35
FLOURLESS CHOCOLATE CAKE	6.5
/ whole cake	35

**DESSERT COCKTAILS**

SMOKE & MIRRORS	9.5
corn whisky, smoke, sherry & bitters	
COFFEE 2.0	10
rum, orgeat, allpress coffee, chocolate & bitters	
GUNFIRE ANZAC	10
rum, coffee liqueur, golden syrup, coconut & anzac biscuit	

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## JUICES

<b>ORANGE</b>	5.5
just pressed oranges	
<b>APPLE</b>	5.5
best of english apples	
<b>SUMMER BREEZE</b>	5.5
melon, orange, apple & cinnamon	
<b>GINGER BEET</b>	5.5
orange, carrot, ginger & beetroot	
<b>SUPER GRAN</b>	5.5
melon, apple, pear & spinach	
<b>SPRING LEMONADE</b>	4.9
apples, lemon & blackberry	

<b>CITRUS RECHARGE</b>	5.5
grapefruit, lemon & orange	
<b>ENERGISER</b>	5.5
apple, carrot, ginger & celery	
<b>VIRGIN MARY</b>	5.5
our own special mary mix	
+ make it bloody	9.5

## SMOOTHIES

<b>PURPLE BRAIN</b>	6
green tea, hung yogurt, almond milk & blueberry flax	
<b>DETOX</b>	6.5
apples, banana & spirulina	
<b>MANGO DELIGHT</b>	6.5
mango, spinach, orange, hung yogurt & honey	
<b>FOREST BERRY</b>	6.5
apple, orange & mixed berries	

## SHAKES

<b>STRAWBERRY/VANILLA/BANANA/CHOCOLATE</b>	6.5
<b>OREO</b>	6.5
<b>MALTESER</b>	5.9
<b>CRUNCHIE</b>	6.5
<b>REESE'S PEANUT BUTTER CUP</b>	5.9

## COFFEE &amp; CHOCOLATE

<b>DOUBLE ESPRESSO</b>	3
<b>AMERICANO</b>	3
<b>PICCOLO</b>	3
<b>CORTADO</b>	3
<b>MACCHIATO</b>	3
<b>FLAT WHITE</b>	3.5
<b>LATTE</b>	3.5
<b>CAPPUCCINO</b>	3.5
<b>MOCHA</b>	3.5
<b>ICED LATTE</b>	3.5
<b>CHAI LATTE</b>	3.6
<b>MORK - ORGANIC AUSTRALIAN HOT CHOCOLATE</b>	3.6
+ VANILLA / CARAMEL / HAZELNUT / CINNAMON SYRUP	+0.3
+ EXTRA SHOT	+0.5

## LOOSE LEAF TEA

<b>EVER SO ENGLISH BREAKFAST</b>	3.2
full bodied & robust black tea from Ceylon	
<b>THE EARL OF GREY</b>	3.2
ceylon tea spruced up with oil of bergamot	
<b>QUEEN OF GREEN</b>	3.3
a light & lavish green tea blend	
<b>PROPER PEPPERMINT</b>	3.2
pure & simple organic peppermint	
<b>SWEET CHAMOMILE</b>	2.9
sweet & soothing chamomile flowers	
<b>MINT TEA</b>	3.5
from the garden, Antipodea's home grown fresh mint	

## SOFT DRINKS

<b>COCA COLA/ DIET COKE</b>	4
<b>SAN PELLEGRINO SPARKLING WATER</b>	
single/share	2.5/4.5
<b>AQUA PANNA STILL WATER</b>	
single/share	2.5/4.5
<b>SAN PELLEGRINO</b>	3.2
aranciata/limonata	
<b>BUNDABERG GINGER BEER</b>	4

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COCKTAILS



<b>ALLPRESS MARTINI</b>	9.5
allpress espresso, vodka, coffee liqueur & maple syrup from elliot the barista	
<b>GARDEN PARTY (v)</b>	9.5
gin, mezcal, citrus, agave & sugar snaps from david the gardener	
<b>PISCO DISCO (v)</b>	10
pisco, berries, citrus & bitters from shani the pastry chef	
<b>MELBOURNE MARTINI</b>	9.5
gin, aromatic wine, maraschino & olive from jason the founder	
<b>SMOKE &amp; MIRRORS (v)</b>	9.5
corn whisky, smoke, sherry & bitters from sal the butcher	

HARD SHAKES



<b>CAPTAIN JACK SPARROW</b>	8.9
oreo cookies, ice cream & rum	
<b>MALT - PLEASER</b>	8.9
malteser, ice cream & bourbon	
<b>FRIDAY FEELING</b>	8.9
crunchie bar, ice cream & bundaberg rum	
<b>BUTTER UP BABY</b>	8.9
reese's peanut butter cup, ice cream & whisky	
<b>FROZONE 'IT'S INCREDIBLE'</b>	8.9
strawberry, ice cream & vodka	

DIRTY JUICES

<b>MOTHERS LITTLE HELPER</b>	8.9
granny smith, lemon, pear & vodka	
<b>NAUGHTY GRAN</b>	8.9
spinach, granny smith, pear, melon & vodka	
<b>SLOE GIN BEET</b>	8.9
orange, beetroot, carrot, ginger & sloe gin	

ANTIPODEA COCKTAILS

<b>BOSSA NOVA</b>	10
cachaça, citrus, peach & bitters	
<b>FLIPPING NEGRONI (RED OR WHITE)</b>	9.5
aussie gin, aussie vermouth & italian bitters	
<b>IT'S A LONG WAY TO THE TOP</b>	10
gin, sherbet, citrus & basil	
<b>AUSSIE TIKKI</b>	10
rum, pineapple, banana, orgeat & citrus, bitters	
<b>HILL ST SPRITZ</b>	9.5
english aperitif, elderflower, prosecco & soda	
<b>NOTIN TO LOSE</b>	10
whisky, lemongrass, ginger, molasses, citrus & bitters	
<b>ELEGANTLY WASTED</b>	9.5
gin, rose, cucumber, lychee & citrus	

NON-ALCOHOLIC COCKTAILS

<b>GROUND CONTROL</b>	7.5
basil, strawberry & seedlip spice	
<b>AQUARIUS</b>	7.5
pear, pineapple, seedlip garden & soda	
<b>NOT A MARTINI</b>	7.5
allpress coffee, agave & seedlip spice	



**RED & WHITE WINE**

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Note:

**WHITE**

175ML  
500ML  
BOTTLE

(AUS) <b>THE RUDE MECHANICALS "EPHEMERA"</b> VIOGNIER/PINOT GRIS elegant hints of oranges & honeysuckle	7.5	21.5	29
(NZ) <b>WANDERLUST SAUVIGNON BLANC</b> a sensational, tropical explosion	8.5	23.5	31
(AUS) <b>MAD FISH SEMILLON/SAUVIGNON BLANC</b> fresh fruit aromas of guava, pear & lemon zest tickled with wafts of jasmine florals	9	24	32
(SA) <b>FRAM CHARDONNAY</b> white stone fruit and a fresh yellow citrus - displays oats & hints of other dry cereals	9.5	27	34
(FRA) <b>LA LISSE SOIE CHENIN BLANC</b> densely fruity & silky	5.5	15	21
(CHI) <b>DE GRAS CHARDONNAY</b> crisp clean tropical fruit flavours of melon & pineapple	6.5	18.5	26
(FRA) <b>DOMAINE ROQUEMOLIERE PICPOUL DE PINET</b> the wine is crisp, light & aromatic with remarkable freshness on the palate	9.5	26	33
(ITA) <b>LA MINAIA GAVI DI GAVI - CORTESE</b> acacia, white flowers & white peaches with a touch of wild herbs	10	28	35
(NZ) <b>MOHUA SAUVIGNON BLANC</b> passionfruit, mango & fresh cut lime aromas combine with fresh picked summer herbs & citrus			36
(NZ) <b>YEALANDS PINOT GRIS/GEWÜRZTRAMINER/RIESLING</b> concentrated aromas of poached pears & melon, with underlying notes of quince and ginger - delicious!			38
(AUS) <b>D'ARENBERG - THE MONEY SPIDER ROUSANNE</b> honeydew melon & white flowers dominate the nose, with exotic asian flavours of green mango & papaya			40
(AUS) <b>LADIES WHO SHOOT THEIR LUNCH CHARDONNAY</b> Full bodied with balanced oak notes, a wonderfully creamy texture and great length of flavour			53
(FRA) <b>TRIMBACH PINOT BLANC</b> completely dry, with a firm structure, lovely lemony fruit & a mineral backbone with poise & balance			45

**RED**

175ML  
500ML  
BOTTLE

(AUS) <b>HANWOOD CABERNET SAUVIGNON</b> fresh aromas of red & black berries coupled with spice & hints of blue fruits	6.5	16	24
(AUS) <b>SIXTY CLICKS SHIRAZ/MATARO</b> black forest gateaux, in a glass	7	18	26
(SA) <b>TORMENTOSO MOURVEDRE</b> soft spice aromas, flavours of cloves, leathery spice & red fruit - the elegant finish is dry and savoury	9	24	33
(AUS) <b>THE MIXED THING CABERNET FRANC +13 OTHERS</b> madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine	10	26	36
(ARG) <b>MELODIAS MERLOT</b> medium bodied with notes of ripe red fruits & subtle hints of sweet spice	6	16	24
(CHI) <b>EL VALLE DE VIEJO PINOT NOIR</b> soft, juicy & extremely moreish	8	20	28
(FRA) <b>CHATEAU PINERAIE MALBEC</b> rustic, rich & muscular	8.5	21	30
(SA) <b>PRINTERS INK PINOTAGE</b> full bodied and elegant yet it has richness on the mid- palate			37
(NZ) <b>MILESTONE SYRAH</b> pepper, cherry, plum, blueberry and smoky aromas has a supple, silky palate			43
(AUS) <b>GLAETZER BISHOP SHIRAZ</b> wisps of cloves, nutmeg & five spice, layers of dark stone fruits & espresso			58
(SPA) <b>VIÑEDOS DE ALTURA RIOJA TEMPRANILLO/GARNACHA</b> clear & bright - on the nose you can find the fresh aromas typical of vines planted at high altitude			40
(USA) <b>CANNONBALL CABERNET SAUVIGNON</b> balance in the mouth is exceptional from start to finish - strawberry, blueberry & red apple dipped in dark chocolate, allspice & a layer of toasted oak			46
(ITA) <b>BERTANI CORVINA/SANGIOVESE</b> hints of red currants, blackberries & cocoa powder			52
(FRA) <b>CHOREY-LES-BEAUNE PINOT NOIR</b> good concentration of red berry fruits, a lick of smooth woody vanilla & a lovely supple, textured middle supported by very fine tannins			55



**MORE WINES & BEERS**

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**ROSÉ**

	175ML	500ML	BOTTLE
(SA) SILVER MYN CABERNET FRANC ripe red cherries & summer berries strudel	6.5	18	24
(FRA) COMTE DE PROVENCE GRENACHE/CINSAULT/SYRAH a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish			34

**SPARKLING**

	125ML	BOTTLE
(ITA) TERRE DI SANT ALBERTO PROSECCO	6	25
(UK) HENNERS NV BRUT best of british, with notes of baked apple strudel	9	45
(FRA) ALFRED GRATIEN NV BRUT CHAMPAGNE the sweet pastry, biscuit and orchard fruit notes are enhanced by hints of citrus, white flowers & fresh butter		62

**DESSERT WINES**

	100ML	500ML
(ITA) PASSITO DI NOTO, PLANETA	9.5	
(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG	5.5	

**BEERS**

(GER) ROTH AUS HEFEWEIZEN 5.4% aromatic wheat beer	6.5
(SWI) 1936 BIERE 4.7% refreshingly crisp lager	5.5
(AUS) HOPWORK ORANGE 4.8% pale ale with hints of orange	6.5
(AUS) PAGAN EMPIRE RYE IPA 6.6% refreshing and smooth IPA	6
(AUS) LITTLE CREATURES PALE ALE 5.2% mildly hoppy w/ hints of citrus & burnt toffee	5.5
(AUS) HILLS APPLE CIDER 5.0% made with 100% fresh apples	5.5

